



DINNER, Weekdays 5 pm Sat & Sun 4 pm

LUNCH, Mon-Fri 11:30 am to 5 pm

BRUNCH, Sat-Sun 9 am to 4 pm

HAPPY HOUR, Daily 4:00 pm to 7:00 pm

LATE NITE, Thurs 10:30 to 11:30, Fri-Sat, 10:30 to 12

share plates

ginger calamari ↩

baby mustard greens 9

fried green tomatoes^V

goat cheese ranch, sriracha mayo, crispy shallots 7.5

pan seared scallops

mushroom succotash, bacon & squash 11

buffalo shrimp ↩

bacon-blue cheese slaw 11

pork belly mac n cheese

cheddar, smoked gouda, spicy chicharones 8

hummus platter^V

tzatziki, grilled house-made flat bread 11

bourbon glazed pork belly

spicy slaw 8

chicken wings

buffalo w. blue cheese & celery or
asian w. spicy mustard & tempura long beans 10

charcuterie & artisan cheese plate

prosciutto, genoa salami, cranberry confit,
apricot mostarda, grilled bread 11

Oysters & Shellfish

Local Oysters on the Half Shell ↩

mignonette, cocktail sauce, lemon

Half Dozen - 11 Dozen - 21

French Fried Oysters

jalapeno slaw, meyer lemon tartar sauce 12

PEI Mussels or Littleneck Clams ↩

choice of:

sicilian sauce, creme fraiche, fresh herbs
or

tomato & fennel sausage

Small - 9 Large - 13

grilled flatbreads

tomato & mozz^V

tomato confit, basil, fresh mozzarella 7

roasted beet & goat cheese^V

pickled apricot, arugula, cranberry confit 8

grilled chicken & gouda

caramelized onions, arugula 9

Soup & Salads

Butternut Squash Soup

granny smith apples, cider creme fraiche, toasted pepitas 4 / 6

Seasonal Lettuce^{**}

maple-balsamic, pear, candied pecans 5

Iceberg Wedge^V

house-made ranch, pickled watermelon radish,
cherry tomato confit, kabocha squash croutons 7.5

Grilled Romaine^V

caesar dressing, grilled crouton, parmesan 6.5

Spinach Panzanella

rustic croutons, bacon, sunny-side egg 8

Lentil & Roasted Vegetables^V

goat cheese, endive, sherry vinaigrette 7

on the side

hand-cut fries^V

spicy ketchup, goat cheese ranch

bacon & blue cheese slaw

potato-parsnip puree^V

brussels sprout hash^V

wilted greens^{**}

kabocha squash^V

All Sides, 4

↩ Sourced from sustainable fisheries

Vegetarian^V

Vegan^{}**



The Heights serves only local,
all-natural and grass-fed steak,
poultry, and dairy products.

Much of our produce is now sourced from
EatWell's private farm in La Plata, MD.

Kerry Tate, chef de cuisine Aldo Ramos, executive sous chef

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

D 10/21



Dinners

Twice Fried Chicken Breast

potato-parsnip puree, wilted greens, spicy honey 15

Duck Confit

brussels sprout hash, duck fat fried fingerlings, pomegranate molasses 17

Fish & Chips

haddock, hand cut fries, slaw, meyer lemon tartar sauce 15

Grilled Arctic Char ↩

shiitake mushrooms, potato-parsnip puree, wilted greens, black garlic vinaigrette 19

Herb Crusted Haddock

littleneck clams, spicy fregula pasta, tomato, prosciutto 19

Maple Brined Pork Tenderloin

kabocha squash, baby mustard greens, cider-dijon pan sauce 15

House-Made Fettucine & Fennel Sausage

cremini mushrooms, arugula, parmesan, poached egg 14

Grilled Top Sirloin 10 oz

brussels sprout hash, french fries, spicy ketchup 24

Braised Autumn Vegetables & Tofu**

coconut red curry, jasmine rice, thai basil, lime 13

Chicken Antipasto Salad

salami, provolone, tomato confit, long beans, avocado, hard boiled egg, sherry vinaigrette 14

Sandwiches

Croque Madame

pork belly, gruyere, béchamel, cremini mushrooms,
sunny-side egg, green salad 12

Crispy Fried Chicken

spicy jalapeño slaw, sriracha mayo, french fries 10

Grilled Sesame Ahi Tuna

basil, pickled ginger, aioli, slaw 15

burgers

challah bun, hand-cut french fries,
spicy ketchup & house-made pickles

burger

lettuce, tomato, onion, aioli 10

heights

mushrooms, cheddar, bacon, aioli, fried egg 13

lamb

mango pico de gallo, curried goat cheese 14

turkey

provolone, avocado sauce 13

quinoa & red lentil

avocado, chipotle crema 10

desserts

mango-key lime pie

pomegranate molasses, mint 7

pear clafoutis

vanilla sauce, balsamic-black pepper reduction 6

toasted marshmallow sundae

bacon nut popcorn, fudge, caramel pecan sauce 6

peanut butter cheesecake

chocolate ganache 7

maple-bourbon pecan pie

maldon sea salt, olive oil 6

20% gratuity will be added to parties of 7 or more.



Late Nite

Thurs: 10:30-11:30

Fri & Sat: 10:30-12

Some Bar Snacks

Blistered Shisito Peppers, smoked sea salt...5

Sweet & Spicy Popcorn, nuts, bourbon, bacon, maple...5

Crispy Chickpeas, berbere spice...4

share plates

ginger calamari

baby mustard greens 9

buffalo shrimp

bacon-blue cheese slaw 11

pork belly mac n cheese

cheddar, smoked gouda, spicy chicharones 8

spinach panzanella salad

rustic croutons, bacon, sunny-side egg 8

charcuterie & artisan cheese plate

prosciutto, genoa salami, cranberry confit,
apricot mostarda, grilled bread 11

Oysters & Shellfish

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mignonette, cocktail sauce, lemon

Half Dozen - 11 Dozen - 21

French Fried Oysters

jalapeno slaw, meyer lemon tartar sauce 12

PEI Mussels or Littleneck Clams

sicilian sauce, creme fraiche, fresh herbs

Small - 9 Large - 13

main plates

Twice Fried Chicken Breast

potato-parsnip puree, wilted greens, spicy honey 15

Fish & Chips

haddock, fries, slaw, meyer lemon tartar sauce 15

Crispy Fried Chicken Sandwich

spicy jalapeño slaw, sriracha mayo, french fries 10

Pork Tacos

mango pico de gallo, avocado sauce,
chipotle crema, shredded cabbage, pinto beans 8



Snacks



Wine



Beer



Cocktails



some bar snacks

Blistered Shishito Peppers*

smoked sea salt...5

Brussels Sprout Chips*

meyer lemon, sea salt...4

Sweet & Spicy Popcorn

nuts, bourbon, bacon, maple...5

Crispy Chickpeas*

old bay spice...4

Duck Fat Fried Fingerlings

spicy ketchup...5

whites & rose

albarino Licia *galicia, spain*

chardonnay Hidden Crush *central coast, ca*

pinot blanc Dmn. Paul Blanck *alsace, france*

pinot grigio Torre di Luna *venezie, italy*

riesling Dr. Loosen Gray Slate *mosel, germany*

rose Vina Bujanda *rioja, spain*

sauvignon blanc St. Supery *napa valley, ca*

GLASS

GLASS & 1/2

10

15

7.5

11

10

15

7

10.5

8.5

12.5

7

10.5

9.5

14

reds

cabernet sauvignon Hayman & Hill *paso robles, ca*

malbec Terrazas *mendoza, argentina*

merlot Angeline Reserve *russian river, ca*

pinot noir Don & Sons *sonoma, ca*

rioja Vina Bujanda *rioja, spain*

syrah Castle Rock *columbia valley, wa*

zinfandel Brazil Old Vine *lodi, ca*

9

13.5

8.5

12.5

8

12

12

18

8.5

12.5

7

10.5

9.5

14

sparkling

brut Kenwood Yulupa *sonoma, ca*

pinot noir rose Juve y Camps *penedes, spain*

6.5

10

9.5

14

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BEER

Drawn

*Our carefully selected list is of broad styles and only best-in-class brews,
all at approachable prices. Listed from lightest to boldest.*

Cider - Bold Rock Virginia Draft Hard Cider

Nellysford, Virginia...sweet with baked apple and cinnamon, 12oz, 4.7% ABV 6.5

Witbier - Port City Optimal Wit

Alexandria, Virginia...white ale with coriander and cloves, 12oz, 5% ABV 7

Saison - Boulevard Tank 7 Farmhouse Ale

Kansas City, Missouri...effervescent with a peppery finish, 10oz, 8.5% ABV 7.5

Lager - Devil's Backbone Vienna Lager

Roseland, Virginia...toasted sweet malts with moderate hops, 12oz, 4.9% ABV 6

IPA - Smuttynose Finest Kind IPA

Portsmouth, New Hampshire...dry-hopped and unfiltered, 12oz, 6.9% ABV 5.5

Stout - Founder's Breakfast Stout

Grand Rapids, Michigan...coffee and bitter chocolate, 10oz, 8.3% ABV 7.5

bottled

Kolsch - New Holland Full Circle

Holland, Michigan

clean, light, and crisp, 12oz, 5% ABV 6.5

Belgian-Style Pale Ale - Goose Island Matilda

Chicago, Illinois

fruity, spicy, and crisp, 25.9oz, 7% ABV 16

IPA - Bear Republic Racer 5 IPA

Healdsburg, California

aggressively hopped, 12oz, 7% ABV 7.5

Also... Miller Lite 12oz, 4

Redbridge Gluten-Free Beer 12oz, 6

Hefeweizen - Weihenstephaner Hefeweissbier

Freising, Bavaria, Germany

crisp, with banana and clove, 11.2oz, 5.4% ABV 7

Belgian Hop Ale - Poperings Hommel Bier

Poperinge-Watou, West Flanders, Belgium

floral, effervescent, and hoppy, 11.2oz, 7.5% ABV 9.5

Nut Brown - Rogue Hazelnut Brown Nectar

Newport, Oregon

nutty, malty, and smooth, 12oz, 6.2% ABV 8

National Bohemian 12oz can, 3.5

Kaliber Non-Alcoholic Beer 12oz, 6

Cocktail Classics

Negroni
Manhattan
Old Fashioned
Mojito
Dark & Stormy
Sazerac
French 75
Margarita
Sidecar
Martinez

Soft Drinks

Gosling's Ginger Beer
Sprecher Root Beer
Cardamom-Honey Soda
Lemon-Mint Smash
Mango-Lime Smash
Ginger Pear Spritz
House-made Lemonade

All Soft Drinks \$4

specialty cocktails

heights cocktail 9
pineapple infused green mountain
vodka, kaffir lime cordial, triple sec,
blood orange

stoly doly 9
pineapple infused green mtn. vodka

elder statesman 9
boyd & blair vodka, st. germain
elderflower, aperol, lemon juice,
orange bitters

palace five 11
leblon cachaca, st. germain
elderflower, cardamom, lemon and
honey soda

the bitter end 10
bluecoat gin, dolin rouge, grapefruit
juice, lavender bitters

allegheny 9
makers mark bourbon, lillet blanc,
blackberry liqueur, lemon juice,
vanilla tincture

oak-aged boulevardier 12
four roses bourbon, campari,
dolin rouge, aperol, orange bitters,
vanilla bean, aged 4 weeks

airmail 8
angostura 5 yr anejo rum,
sparkling brut, honey syrup,
lime juice, aromatic bitters

pegu club 11
cold river gin, triple sec, lime juice,
aromatic & orange bitters

big apple 11
lairds applejack brandy, luzardo
maraschino liqueur, cider-lemon syrup

the arcade 9
aperol, lillet, sparkling brut,
tangerine syrup

cinnamon paloma 9
corazon blanco tequila, house-made
cinnamon cordial, grapefruit

We hand make our bitters, grenadine, lime cordial, syrups, and brandied cherries.

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R E D W I N E

Wines are offered in pricing tiers to allow for ease in selection and though our list is small, it's been carefully curated for quality and value. Enjoy!

\$24

cabernet blend loios 11 *alentejano, portugal* ripe, dark berry
merlot mezza corona 12 *vigneti d dolomiti, Italy* bright, easy going
shiraz the curator 11 *swartland, south africa* complex, strawberry, blueberry

\$29

malbec Revolution 11 *mendoza, argentina* spicy
rioja Bodegas Sierra Cantabria 11 *rioja, spain* smoky, blackberry, pepper
sangiovese Caparzo 12 *tuscany, italy* black cherry, plum

\$34

cabernet sauvignon Cosentino The Cab 11 *lodi, ca* powerful, classic cab
cotes du rhone Delas 11 *rhone, france* silky, violet, plum
tempranillo Emilio More 12 *ribera del duero, spain* lush, dark fruit

\$39

cabernet franc Ravines 09 *finger lakes, ny* cassis, minerals, plum
grenache-syrah Shatter 11 *catalanes, france* blackberry, spice
pinot noir Meiomi 11 *monterey valley, ca* elegant, rich, boysenberries

\$50

malbec Alma Negra 06 *bondarda, argentina* cocoa, figs, cherries
pinot noir Ponzi 11 *willamette valley, or* cherry, rose, vanilla

Vintages subject to change. Can't finish the bottle? We'll re-cork it and you can take it home.

\$24

chardonnay Natura 12 *casablanca, chile* bright, apple, pear
chenin blanc Fair Valley 12 *coastal region, south africa* tropical, pineapple
pinot grigio Stemmari 12 *sicily, italy* mineral, tart, peach

\$29

sauvignon blanc Joel Gott 12 *st. helena, ca* grapefruit, lime
verdejo Campos de Sueno 11 *rueda, spain* zesty, citrus
viognier Le Paradou 12 *france* flowers, tangerine

\$34

chardonnay Stillman St. 11 *alexander, ca* peach blossom
gavi Banfi Principessa 12 *piedmont, italy* crisp, apple, melon
riesling Milbrandt Traditions 12 *columbia calley, wa* crisp, dry, delicious

\$39

albarino Pazo Barrantes 11 *rias biaxas, spain* delicate, floral, peach
falanghina Terredora di Paolo 12 *irpinia, italy* fresh, clean
gruner veltliner Rainer Wess 11 *wachau, austria* white pepper

\$50

chablis Dmn. Bernard Defaix 1er Cru 11 *cote d. lechet, france* sea breeze, lemon
chardonnay Jefferson Vineyards 12 *charlottesville, va* refreshing, sweet melon

sparkling

\$29

rose, cava sparkling Poema NV *catalonia, spain* dry, effervescent, strawberry

\$35

proseco brut Tiamo NV *veneto, italy* hints of citrus

\$69

champagne, extra dry Moet, Imperial NV *champagne, france* vibrant, honey

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